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**CASTLE CAFÉ**  
RESTAURANT, BAR & KITCHEN GARDEN

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**STARTERS**

Soup of the day with homemade farmhouse bread (v)

Beef cheek spring roll, with chilli and apple jam, mixed greens

Golden, candy and red beetroot terrine with horseradish and cashew cheese, balsamic reduction and roasted walnuts (ve)

Chicken liver pâté, plum chutney and toasted croutons

Glenbeigh mussels in a white wine cream broth, with crusty bread

**MAIN COURSES**

Roast marinated chicken, buttered root vegetables, braised green cabbage, creamy mash and gravy

Poached Ballycotton monkfish in tomato, chorizo and sweet potato sauce, coconut rice with toasted almonds, pear, radish and fennel salad

Tandoori spiced hake, Bombay aloo ratte potatoes with samphire, mixed roast vegetable and coriander chutney

Crowes Farm bacon collar, mustard glaze, braised cabbage, carrots and smoked lardons, parsnip and potato pave, thyme and cider cream

Togarashi spice marinated aubergine, with miso stir fry vegetables, rice noodles and cashew rayu (ve)

Sirloin steak (10oz) Paris brown mushrooms, sautéed onions and spinach, chunky chips with green peppercorn sauce or garlic butter

Gamekeepers casserole of wild boar, venison and pheasant, chestnut and red onion dumplings with spiced red cabbage slaw\*\*

\*\*May contain buckshot

**DESSERTS**

Marmalade and vanilla bread and butter pudding with custard and whipped cream

Mango sorbet, fresh fruit, passionfruit curd and flaked toasted almonds (VE)

Chocolate and honeycomb brownie with salted caramel and Baldwin's vanilla ice cream

Blackberry glory - mini meringues, blackberry compote, lime curd and Baldwin's vanilla ice cream

**TEA or COFFEE**